



Features of Neolith

Neolith countertops are fairly easy to clean, as food scraps and deposited waste cannot penetrate the material, so it guarantees good hygiene. For most cases, only a **damp cloth** is sufficient for cleaning.

Stains created by food and substances generally used in kitchens (e.g. lemon juice, vinegar, olive oil, wine and coffee) are easy to remove.

Even highly aggressive cleaning agents, such as oven cleaners do not affect the surface of Neolith.

Another advantage of its production process is that **Neolith is heat resistant**. Hot pots or pans do not discolor nor damage the surface.

Special consideration with the ceramic knives:

Ceramic knives may scratch Neolith's surface in every finish, the same way they scratch other surfaces of the same product category and other categories.

Special consideration with edges:

Neolith is a highly performing material resistant to stains, heat, Uv rays, scratches, and more. Nevertheless, as with all products within the sintered category, it requires special attention to avoid heavy impacts around the edge-area of a countertop that could cause chipping.

Everyday cleaning

Use a microfiber cloth to remove dust from the surface. Clean your Neolith countertop daily if necessary.

Neolith countertops can be washed with warm water, to which a detergent can be added, used in the dose recommended by the manufacturer. (Avoid products containing hydrofluoric acid and its derivatives). Rinse with warm water and dry with a cloth or similar.

If liquids are spilled, it must be dried immediately. The faster you clean and dry spills, the easier it is to remove stains.

It is not advisable to use waxes, oily soaps, impregnating agents or other treatments (hydro-oil repellent) on the product, because its application is not necessary at all.

Some of the detergents currently on the market contain waxes or polishing additives that, after several washes, **can leave an oily film** on the surface of Neolith.

Do not hit your Neolith countertop with a blunt and heavy objects. It could chip or even break (the edges are the most sensitive to physical damage).

TIP:

During treatment, closely examine the spot. If the spot is still there, but is lighter or reduced, you know the treatment is working. Keep applying until the stain is completely gone.



Suggested detergents to clean general stains

Some products may not be removed by normal cleaning operations and specific procedures must be used, depending on their nature. The amount of time the substance remains on the surface is very important, as it is advisable to clean the area as soon as possible. This will prevent it from drying out and allows to be cleaned easily.

Here are some of the substances listed for removing stains.

Types of Stains	Types of detergents
Grease	Alkaline / Solvent
Oil	Solvent
Ink	Oxidant / Solvent
Rust	Acid
Lime	Acid
Cement	Acid
Wine	Alkaline / Acid
Coffee	Alkaline / Solvent
Rubber	Solvent
Plaster	Acid
Epoxy glues	Solvent
Candle wax	Solvent
Iodine	Oxidant
Blood	Oxidant
Ice cream	Alkaline
Resins	Solvent
Fruit juice	Oxidant
Permanent marker	Solvent
Aluminum scratches	Acid

Acid: Acidic cleaning products: descalers, cement removers...
Alkaline: Basic cleaning products: ammonia, degreasers...
Solvent: Universal solvent, thinner, turpentine, acetone, alcohol...
Oxidant: Diluted hydrogen peroxide or bleach...

Warning:
Always follow the manufacturer's recommended dosage and time.

NEOLITH



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Cleaning and Maintenance Guide

NEOLITH



NEOLITH[®]
Polished Finish Manual

Cleaning and Maintenance

Cleaning should be limited to immediately rinse the spills off the surface and dry with an absorbent cloth. For daily cleaning use only a damp cloth with water and soap.

For embedded stains, pour warm water on the stain then wait till it “loosens” and finally rinse or remove with a clean cloth.

Avoid using pads, rough sponges and steel wool. TheSize recommends using a blue pad: made with soft fibers, suitable for cleaning of glass, kitchen appliance and nonstick frying pans.

Do not use caustic soda or products with a pH greater than 11. If you use bleach, rinse with plenty of water and never leave it in permanent contact with the Neolith polished surface. Avoid cleaning the surface with abrasive cleaners such as Cif Cream (Soft Scrub Cream Cleansers).

Use pads, cloths, napkins and glass coasters to place cooking pots or other kitchen hardware on the surface.

Never cut food directly on the counter, use a cutting or chopping board.

Do not pull or drag kitchenware, pans and appliances on the counter.